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Kalenian

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(54) **COFFEE SYSTEM**

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(58) **Field of Search** 426/433, 432,
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(56)

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ABSTRACT

Typical current methods for producing large quantities of extracts from solid raw materials such as ground, roasted coffee are designed for exhaustive extraction. Such methods are not ideally suited to producing high quality coffee extracts that are rich in flavor and fragrance, and which maintain the varietal characteristics of the roasted coffee from which they are produced. The current invention provides methods and apparatus for producing such high quality extracts. The extracts produced according to the invention can be advantageously used for applications where high quality coffee extracts, with a relatively high concentration of soluble coffee solids and a relatively high level of sweetness but without substantial amounts of bitter oils and acids, are desired.

10 Claims, 4 Drawing Sheets

